

Milk Frothing Quick Guide

Get better foam from any handheld electric frother — a ZoxDeal bonus

1. Pick the right milk

- Cold whole milk froths best — fat and protein stabilize the bubbles.
- Oat milk (barista editions) is the best dairy-free option; almond milk froths poorly.
- Skim milk makes airy foam that collapses fast — avoid it for lattes.

2. The 30-second technique

1. Heat milk to 140–150°F (60–65°C) first — a frother cannot heat milk itself.
2. Tilt the cup slightly and hold the whisk head just under the surface, off-center.
3. Run 20–30 seconds, moving slowly up and down. Stop when the volume grows ~50%.
4. Tap the cup on the counter and swirl once — this pops big bubbles and gives a glossy finish.

3. Honest expectations for handheld frothers

- They make thick, creamy foam — great for cappuccinos, lattes, and hot chocolate.
- They do NOT make true microfoam for latte art. That needs a steam wand — no handheld whisk can do it.
- If latte art is your goal, practice pouring with the glossy foam you do get; simple hearts are possible.

4. Care and battery tips

- Rinse the whisk head under warm water right after use — dried milk is the #1 killer.
- Recharge before the motor slows down; a weak battery = weak foam.
- Store it upright in its charging tube so the whisk stays straight.

5. Quick troubleshooting

Problem	Likely cause	Fix
Thin, watery foam	Milk too warm / wrong milk	Use cold whole or barista oat milk
Big bubbles, no gloss	Whisk held too deep	Keep head near the surface
Weak spinning	Low battery	Recharge fully, then retry
Milk splashing everywhere	Cup too small / whisk too high	Use a taller cup, submerge deeper

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